



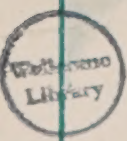
*Dainty
little Cakes
& Puddings
for the
Children.*

The HOME *and* COLONIAL
RECIPE BOOK

for
PLE

B. stands for
BAKING POW

D. stands for
DINNE



MAIDS OF HONOUR

Puff Paste.

- 4 oz. Castor Sugar.
- 2 oz. Jordan Almonds.
- $\frac{1}{2}$ oz. fine Flour.
- 2 oz. Perfect Margarine.
- 2 yolks of Eggs.
- 2 tablespoonfuls of Cream.
- 1 tablespoonful of Orange-flour water.

Blanch and dry the Almonds, and pound them in a mortar with the Sugar until fine. Add the yolks of Eggs one at a time, and mix in the Flour, Cream and Orange-flour water. Line 8 or 9 small tartlet moulds with paste, fill them with the mixture and bake in a moderate oven, about 15 minutes.

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AFTERNOON TEACAKES

8 oz. Flour.
2 oz. Perfect Margarine.
1 teaspoonful Baking Powder.
1 dessertspoonful Castor Sugar.
Pinch of Salt.
Sour Milk to mix.

Rub Margarine into the Flour, add Salt, Baking Powder and Sugar. Mix to a fairly slack dough with the Sour Milk, and cut into rounds. Place immediately in a hot oven, and bake for 5 minutes. Split open while still hot, spread with butter, and serve at once on a folded napkin.

N.B.—Fresh Milk may be used if liked.



PLUM PUDDING

(LIGHT)

1 lb. Steamed Carrots.
1 lb. Currants.
1 lb. Perfect Margarine.
 $\frac{1}{2}$ lb. Breadcrumbs.
1 teaspoonful Salt.

1 lb. Potatoes.
 $\frac{1}{2}$ lb. Raisins.
1 lb. Treacle.
 $\frac{1}{2}$ lb. Flour.
Nutmeg. Peel.

Put the Flour into a bowl and rub in the Margarine, add the other ingredients, and when thoroughly mixed steam for about 4 hours.



PLUM CAKE (VERY RICH)

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|--|------------------------------|
| 8 oz. Flour. | 4 oz. Perfect Margarine. |
| 4 oz. Butter. | 6 oz. Sultanas. |
| 8 oz. Castor Sugar. | 6 oz. Currants. |
| 4 oz. Candied Peel. | 4 oz. Raisins |
| 3 Eggs. | (stoned and chopped). |
| $\frac{1}{2}$ teaspoonful Mixed Spice. | 1 teaspoonful Baking Powder. |

Beat Margarine, Butter and Sugar to a Cream. Add Flour and well-beaten Eggs alternately. Then add Peel, finely chopped Currants and Raisins, Sultanas, Spice and Baking Powder, and beat all very thoroughly. Put the Mixture in a tin lined with greased paper, and bake in a moderate oven from two and a half to three hours.

PLUM CAKE (PLAIN)

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|------------------------------|------------------------------|
| 8 oz. Flour. | 4 oz. Perfect Margarine. |
| 4 oz. Sugar. | 3 oz. Currants. |
| 3 oz. Sultanas. | 2 oz. Candied Peel (chopped) |
| 1 Egg. | A little Milk. |
| 1 teaspoonful Baking Powder. | Pinch of Salt. |

Put Flour and Salt into a bowl, rub in the Margarine, and then add all dry ingredients. Mix with Egg and a little Milk to a fairly stiff consistency, and put Mixture into a greased tin. Bake in a moderate oven from one to one and a half hours.



ALEXANDRA CAKES

6 oz. Flour.
3 oz. Perfect Margarine.
3 oz. Sugar.
1 or 2 yolks of Eggs.
2 oz. Ground Almonds.

4 oz. Icing Sugar.
Almond Essence.
Cochineal.
Yellow Jam.
White of Egg.

Rub Margarine into Flour, and add Sugar. Mix very stiffly with yolk of Egg, roll out and cut into round biscuits, prick well with a fork, and bake in a moderate oven for about 20 minutes. Place two biscuits together with Jam between. Decorate with wild roses of Almond Paste and Jam.

ALMOND PASTE

Rub the Icing Sugar through a fine sieve, mix with a little white of Egg and a few drops of Almond Essence to a stiff paste. Colour a pale pink with Cochineal, and roll out thinly on a sugared board. Cut out five rounds for each rose, (a thimble makes an admirable cutter). Slightly bend each round to form petals, place five on each pair of biscuits, dipping them in white of Egg to make them stick. Place a little Jam in the middle.



COCOANUT ROCKS

Half-pound Flour.
3 oz. Perfect Margarine.
3 oz. Sugar.
Salt.
1 teaspoonful Baking Powder.
3 oz. Dessicated Cocoanut.
1 Egg.
A little Milk.

Put Flour and Salt into a bowl, rub in Margarine. Add Baking Powder, Sugar, Cocoanut, and mix stiffly with the Egg, using a little Milk if necessary. Place on a greased baking sheet in small rocky piles, and bake in a hot oven for 10 minutes.



JAM SAUCE

4 tablespoonfuls Jam. 1 gill Water.

Mix together and boil for three or four minutes.

SPONGE PUDDINGS

8 oz. Flour.

4 oz. Perfect Margarine.

4 oz. Sugar.

2 Eggs.

A little Milk if necessary.

Teaspoonful of Baking
Powder.

Pinch of Salt

Cream Margarine and Sugar—add Eggs and Flour alternately—beating well. Add Salt and Baking Powder, and fill greased dariole moulds or cups with the Mixture. Cover with greased paper, and steam for three-quarters of an hour. Turn out and serve with Jam Sauce.